



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2015 DRY RIESLING

TASTING NOTES

This expressive dry white wine is crisp, fruity, and fresh. Along with mineral notes, the well-cut acidity gives this Riesling a taut structure to balance flavors of crisp Granny Smith, white grapefruit, quince jam and honeycomb. These intricate flavors are matched with a steely-dry finish.

FOOD PAIRINGS

Its assertive and clean style is an ideal match for most seafood, shellfish, or delicate cream sauce entrees.

TECHNICAL DATA

Appellation	Michigan
Production	1100 cases
Alcohol Content	12.0% ABV
Harvest Date	October 30 - November 2, 2016
Harvest Sugar	20.2° Brix
Residual Sugar	1.0° Brix
Total Acidity	1.1° Brix
Bottling Date	August 18, 2016
UPC Code	0 83161-19906 6

THIS RIESLING IS:

